



Santa Fe Salmon Bites

Serves 10-12

- 8 ea** **Hatch Green Chiles**
- 1 lb** **Salmon**
- 4 tbsp** **Butter**
- 2 cups** **Tortilla Crust Mixture**
- 2 cups** **Grated Monterey Jack Cheese**

Preheat oven to 375° F. Peel green chilies and dredge in melted butter (bottom only) and dredge in crust mixture. Place on parchment paper on a cookie pan. Slice salmon in ¾" wide strips and place one strip on top of each chili. Sprinkle more crust crumbs on top of salmon and sprinkle grated cheese on top of crumbs. Bake for 14 to 18 minutes being careful not to overcook salmon. Cut into 1" pieces and serve warm.

Tortilla Crust Mixture

- 6 cups chips)** **Crushed Tortilla Chips (you may mix Doritos and regular**
- 1 ½ cup** **Grated Parmesan Cheese (Kraft)**
- 1 tbsp** **New Mexico Chili Powder**
- 1 tsp** **Ground Cumin**
- 1 tsp** **Garlic Salt**

Mix all ingredients in a freezer Ziploc bag. Stores well in the freezer.



Green Chile Cheese Pops

Serves 10-12

- 1 ½ cup** **Crushed Tortilla Chips**
- 6 tbsp** **Butter**
- Nonstick Cooking Spray**
- 1 ½ cup** **Chopped Green Onions w/tops**
- 3 tbsp** **Butter**
- 2 ea** **Eggs**
- 1 cup** **Milk**
- ¾ tsp** **Salt**
- ½ tsp** **Pepper**
- ½ tsp** **Garlic Salt**
- 1 ½ cup** **Grated Cheddar Cheese**
- 1/3 cup** **Hot Green Chiles, chopped**

Preheat oven to 325° F. Combine tortilla chips and melted butter. Divide chips among mini muffin tins sprayed with cooking spray. Sauté onion for 10 minutes in 2 tablespoons of butter. Cool then divide evenly on top of chips. Beat eggs; add milk, salt, pepper, garlic salt, green chiles and cheddar cheese. Pour by spoonfuls on top of onions in tins. Do not fill to top. Bake until set, about 20 minutes. Do not over bake. May be stored in refrigerator or freezer.

Warm in oven before serving.